



Donated by Allen & Myra Charleston

Spicy Emu Pockets

1 pound leftover emu roast, sliced and shredded
(or 1 pound ground emu, lightly seared)
2 tablespoons vegetable oil
1 cup chopped onion
1 cup shredded lettuce*
1/2 cup finely chopped celery
1/2 cup grated carrot
4 Tbs. Dijon mustard
extra mustard for spreading
1 10-ounce package frozen patty shells, 6 shells thawed
1/2 tsp. salt
1/2 cup grated Monterey Jack Cheese
1 large chicken egg or 1/4 cup emu egg.

Preheat oven to 425°F.

Heat oil in 10" skillet over medium heat. Add onion, celery and carrot. Cook ten minutes, stirring occasionally, or until tender. Remove from heat and pour into large mixing bowl with shredded emu roast. Mix lightly. Add mustard and salt, mixing well. Add lettuce, mixing well.

On a lightly floured surface, roll each patty shell into a 7" circle. Spread mustard to within 1 inch of edge. Spoon emu mixture into center of the circle, sprinkle with cheese.

In a small bowl, beat egg with 1 tablespoon water. Brush the 1" edge of each pastry circle with mixture. Bring the edges up over the filling to form a package. Press firmly together to seal.

Crimp the edges if you want it to be decorative. Brush the pockets with the beaten egg mixture and place in an ungreased jelly roll pan or a cookie sheet. Bake 15 minutes until golden brown.

Serves 6.

* Lettuce - there are many kinds of lettuce and each will impart their own flavor to any cooked dish. Cabbage can be substituted, and will give a whole different flavor to the pockets.